

Patent claims

1. A liquid-smoke-impregnated, tubular, single-layer or
multilayered food casing which is based on polyamide
5 and/or copolyamide, or has an inner layer based on
polyamide and/or copolyamide, the casing exhibiting
a water vapor permeability of less than 30 g/m² d,
and the inside of the casing has a surface tension
of greater than 28 dyn/cm² and the casing is
10 impregnated on the inside with liquid smoke, but not
with an additional browning agent.
2. The food casing as claimed in claim 1, wherein the
surface tension of the inside is 35 to 45 dyn/cm²,
15 preferably about 40 dyn/cm².
3. The food casing as claimed in claim 1 or 2, wherein
the casing or the polyamide inner layer of the
casing has a swelling value of at least 5 %,
20 preferably 8 to 100 %, particularly preferably 10 to
75 %, in each case at 23°C.
4. The food casing as claimed in one or more of
claims 1 to 3, wherein its water vapor permeability
25 is 3 to 25 g/m² d.
5. The food casing as claimed in one or more of
claims 1 to 4, wherein it is seamless.
- 30 6. The food casing as claimed in one or more of
claims 1 to 5, wherein it is biaxially oriented and
heat set or blown.
7. The food casing as claimed in claim 6, wherein it is
35 biaxially oriented and has a residual shrinkage of

less than 20 % in the longitudinal and transverse directions.

- 5 8. The food casing as claimed in one or more of claims 1 to 7, wherein it is corona-treated on the inside.
- 10 9. The food casing as claimed in one or more of claims 1 to 8, wherein the thickness of the single-layered casing is 20 to 130 μm .
- 15 10. The food casing as claimed in one or more of claims 1 to 8, wherein the thickness of the polyamide inner layer of the multilayered casing is 15 to 70 μm .
- 20 11. The use of the food casing as claimed in one or more of claims 1 to 10 as artificial sausage casing, in particular for scalded-emulsion sausage, cooked-meat sausage, or raw sausage.